U-LINE CORPORATION

Échelon Series

Use and Care Guide

Wine Captain® Drawer Model: 2175DWRWC

2175DWRWC

1 Introduction

Congratulations on your purchase of a U-Line refrigeration product. A pioneer in the field for more than 40 years, U-Line Corporation is the world's number one manufacturer of built-in, under-counter, specialty refrigeration and ice making products. U-Line dedicates 100% of its research and development to these products. The result: U-Line technology consistently leads the market with innovation, design, depth of product line and performance.

U-Line products are making life more convenient in homes, businesses, and hotels around the world. U-Line supports its products with a strong dealer network, and its commitment to quality even extends to environmentally safe packaging.

IMPORTANT

READ all of the instructions in this guide completely before operating the unit for the first time.

For future reference, keep this guide in a safe, accessible location. If you need additional information or assistance, please contact U-Line Corporation directly. Contact information appears on the rear cover of this guide.

If you have a problem with the operation of this product, the SERVICE section of this guide will assist you in quickly identifying common problems and provide information on possible causes and remedies. If your product needs service, contact U-Line directly.

Warranty Registration

Your U-Line Corporation Limited Warranty is located on the inside rear cover of this guide. To validate your warranty, the product and its original purchase date must be registered. A Warranty Registration Card has been included for this purpose in the package containing this manual. Complete and mail the Warranty Registration Card, or register your product online at www.U-LineService.com as soon as possible after purchase.

If your product registration is not on file and a request for warranty coverage is received, the date of sale to the U-Line Selling Dealer or Distributor will be established as the first date of warranty coverage for your product.

Please Record Your Model Information

When you request additional information or service, you will be asked for your products model and serial numbers. You can find this information on the serial plate located on the upper right or rear wall in the interior of your unit. This information also appears on the warranty registration card.

Figure 1

Please record the model number **(Figure 1, 1)**, serial number **(Figure 1, 2)**, date of purchase, and dealer contact information for your U-Line product below:

Model Number: _____

Serial Number: _____

Purchase Date: _____

Dealer Name: _____

Dealer Address: _____

Dealer Telephone: _____

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3 Safety Precautions

- **PLEASE READ all instructions completely before attempting to install, operate, or service your unit.**
- **Proper installation procedures must be followed if this unit is being initially installed, or is moved to a new location after being in service. An INSTALLATION GUIDE for your unit, providing complete installation information is available from U-Line Corporation directly, and must be consulted before any installation is begun. U-Line contact information appears on the rear cover of this guide.**
- **This unit requires connection to a grounded (three-prong), polarized receptacle that has been placed by a qualified electrician in accordance with applicable electrical codes.**

Safety Alert Definitions

Safety items throughout this guide are labeled with a Danger, Warning or Caution based on the risk type:

⚠ DANGER

Danger means that failure to follow this safety statement will result in severe personal injury or death.

⚠ WARNING

Warning means that failure to follow this safety statement could result in serious personal injury or death.

⚠ CAUTION

Caution means that failure to follow this safety statement may result in minor or moderate personal injury, property or equipment damage.

General Precautions

Use this appliance for its intended purpose only and follow these general precautions along with those listed throughout this guide:

⚠ DANGER

RISK OF CHILD ENTRAPMENT. Before you throw away your old refrigerator or freezer, take off the doors and leave shelves in place so that children may not easily climb inside.

⚠ WARNING

SHOCK HAZARD - Electrical Grounding Required.

- **Never attempt to repair or perform maintenance on the unit until the electricity has been disconnected.**
- **Never remove the round grounding prong from the plug and never use a two-prong grounding adapter.**
- **Altering, cutting of power cord, removal of power cord, removal of power plug, or direct wiring can cause serious injury, fire and/or loss of property and/or life, and will void the warranty.**
- **Never use an extension cord to connect power to the unit.**
- **Always keep your working area dry.**

⚠ WARNING

The Anti-Tip Kit must be installed on this unit before it is used. Never use the drawers as steps or as a shelf to support more than the drawers' contents. Serious personal injury could occur.

⚠ CAUTION

- **Use care when moving and handling the unit. Use gloves to prevent personal injury from sharp edges.**
- **If your model requires defrosting, DO NOT use any type of heater to defrost. Using a heater to speed up defrosting can cause personal injury and damage to the inner lining.**

IMPORTANT

- **Do not lift unit by drawer handles.**
- **Never install or operate the unit behind closed doors. Be sure front grille is free of obstruction. Obstructing free air flow can cause the unit to malfunction and may void the warranty.**
- **Failure to clean the condenser every three months can cause the unit to malfunction. This could void the warranty.**
- **Allow unit temperature to stabilize for 24 hours before use.**
- **If your model requires defrosting, never use an ice pick or other sharp instrument to help speed up defrosting. These instruments can puncture the inner lining or damage cooling unit.**
- **Use only genuine U-Line replacement parts. Imitation parts can damage the unit, affect its operation or performance and may void the warranty.**

4 Product Features

Échelon Wine Captain Model 2175DWRWC

Your U-Line Wine Captain is the industry's only built-in under the counter two drawer wine storage unit with dual zone temperature control and up to 43 bottle (750 mL size) capacity. Your Wine Captain will accommodate up to 24 bottles in the top drawer and up to 19 bottles in the bottom drawer. The bottom drawer also includes a wine caddy for elegant transportation and service of three bottles of wine. Specially designed cascading, fully extendable, wine racks in both drawers allow for the proper horizontal storage and presentation of the wine. The corks remain moist, which keeps air from entering the bottles.

The Right Temperature for Wine

Your Wine Captain is designed to provide a temperature zone in each drawer, adjustable between 40 - 60°F, so the specific storage requirements of your finest wines can be satisfied.
NOTE: Product temperatures, not air temperatures, are referenced above.

Features of Échelon Wine Captain

- An electronic control panel with digital display allows you to display the actual temperature in each drawer, and adjust the individual temperature setting to your personal preference. The electronic control and digital display provides an attractive appearance, and its method of control provides precise temperatures for storage of one or multiple types of wine.
- An interior light will illuminate automatically in each drawer as it is opened, providing easy visual identification of the wine. However, you can easily select two other modes of operation:
  a. Interior lights in both drawers can be illuminated while the drawers are closed, providing an attractive display of your wine collection.
  b. A blackout/Sabbath mode (not Star K certified) allows you to darken both interior lights and the LED display, while maintaining complete temperature control in both drawers. **NOTE:** On Drawer Wine Captain units, the lights will still be active and will light when either drawer is opened and unit is in blackout/Sabbath mode. User will need to remove the light bulb from socket to prevent lights from coming on when drawers are opened.
- Automatic (cycle) defrost means maintenance-free defrosting.
- Cascading wine racks present the wine bottles to you and provide an unobstructed view of the bottle labels.
- Wine racks have a contoured maple front trim that adds a fashionable appearance to Wine Captain. The wood facing may be stained or replaced in its entirety with other woods or manufactured products (such as Corian® or Sandstone).
- Black vinyl wine racks blend with the wine bottles, placing greater emphasis on the wines themselves. The vinyl holds the wine bottles more effectively than a chromed or painted finish.
- All units feature a vinyl clad steel cabinet that provides a rich textured look, and resists scratching, peeling and flaking.
- Stainless steel unit drawers feature a stainless steel wrap and sculpted stainless handles.
- Both drawers feature tinted thermal glass that protects your wines from potentially harmful light rays while providing a very fashionable appearance.
- Wine Captain models are not recommended for outdoor use.
- The Model 2175DWRWC Wine Captain cannot be configured for a free-standing installation. It must be installed as a built-in, under counter unit, and must be anchored to prevent tipping using the originally provided anti-tip kit.

Features and specifications are subject to change without notice.

5 Operation

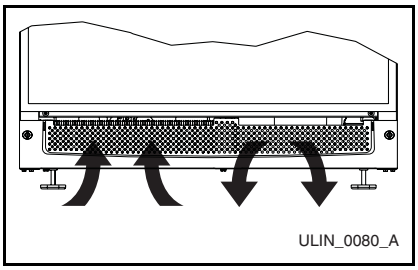

Figure 2

IMPORTANT

Proper air flow is required for your unit to operate at its highest efficiently. A grille, located in the base of the unit, must not be blocked at any time, or your unit will not perform as expected (Figure 2).

Initial Startup

All U-Line units are shipped with controls that are preset. No initial adjustments are required.

IMPORTANT

U-Line recommends the unit be allowed to run overnight prior to loading with product.

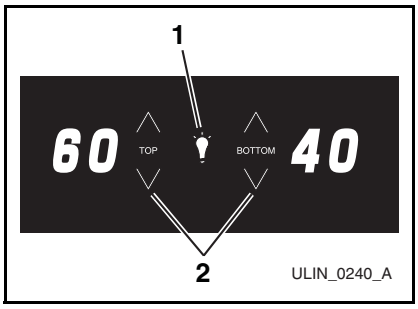

Figure 3

Plug the appliance cord into a 115V polarized, grounded electrical outlet. The unit will turn on and the temperature controller LEDs **(Figure 3)** will display factory programmed set-point of 60°F for the top drawer and 40°F for the bottom drawer.

Interior Lighting With Drawer Closed

The interior lighting can be controlled by the control panel. Each time the LIGHT icon **(Figure 3, 1)** is touched, the lighting is scrolled through the following options:

- Touch once - Both compartment lights on
- Touch twice - Top compartment light on, bottom compartment light off
- Touch three times - Bottom compartment light on, top compartment light off
- Touch four times - Both compartment lights off

To enter the blackout mode:

Touch and hold the LIGHT icon for approximately 15 seconds. This will turn off both display temperatures and the cabinet lights. The unit will continue to maintain the compartment set-point temperatures even though they are not displayed.

To exit the blackout mode:

Touch and hold the LIGHT icon for 10 seconds. The unit will come out of blackout mode, the set-points will display and the lighting function will be in one of the four scrolled positions.

NOTE: When the unit is in blackout mode, the light will come on automatically if the drawer is opened. If you do no want the lights to come on when the drawers are opened, the light bulbs must be removed. Refer to LIGHT BULB REPLACEMENT. A flashing indicator light (LED dot) indicates a thermistor error in that drawer. Call for service.

Electronic Control Panel

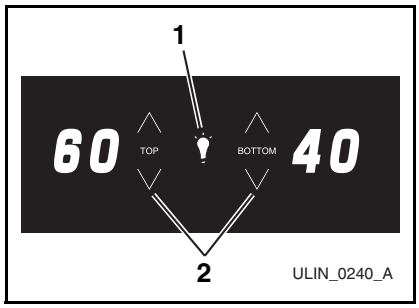

Figure 4

The temperature controls **(Figure 4, 2)** are integrated in the top, front drawer panel. They consist of an LED display, touch sensors for each drawer and a touch sensor to control the lighting. The LEDs display the drawer's temperature set-point and are calibrated in degrees Fahrenheit. The control panel is factory programmed for a set-point of 60°F for the top drawer and 40°F for the bottom drawer. Each drawer's display will show its set-point when the unit is first connected to the power source.

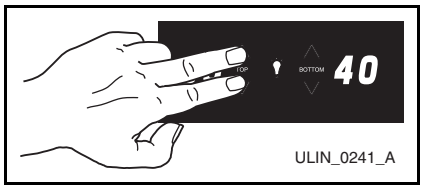

Figure 5

To display actual temperature of each drawer:

Press the UP and DOWN icon touch sensors **(Figure 5)** simultaneously for three seconds. The display indicates the actual temperature. After approximately 10 seconds, the set-point temperature will display.

To adjust the temperature set-point:

- Touch and hold either the UP or DOWN icon for that drawer for three seconds. When the LED displays "SP," lift your finger from the control panel and the corresponding LED will begin to flash the set-point.
- Touch the UP or DOWN icon until the desired set-point displays. Wait 10 seconds for the new set-point to be saved.

Wait 24 hours for the temperature to stabilize before checking the actual temperature again. ***Each wine compartment can be set to 40-60°F.***

Checking Product Temperature

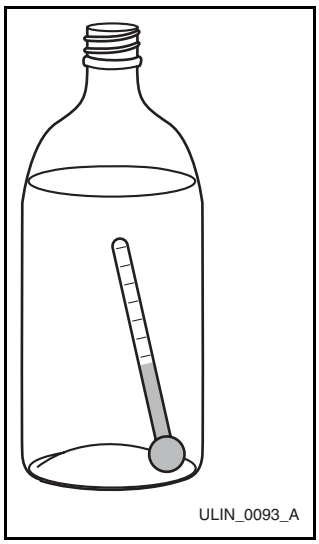

Figure 6

To check the actual product temperature in your unit, insert an accurate thermometer into a plastic (non-breakable) bottle that is partially filled with water. Tighten the bottle cap securely **(Figure 6)**.

Place the bottle in the desired area for 24 hours. Refrain from opening the unit during the testing period. After 24 hours, check the temperature of the water. If required, adjust the temperature control in a small increment (See ADJUSTING TEMPERATURE).

Factors which affect the internal temperatures of the cabinet include:

- Temperature setting.
- Ambient temperature where installed.
- Number of times and length of time the door is opened and closed.
- Installation in direct sunlight or near a heat source.

Normal Operating Sounds

All models incorporate rigid foam insulated cabinets to provide high thermal efficiency and maximum sound reduction for its internal working components. In spite of this technology, your model may make sounds that are unfamiliar.

Normal operating sounds may be more noticeable because of the unit's environment. Hard surfaces such as cabinets, wood/vinyl/tiled floors and paneled walls have a tendency to reflect normal appliance operating noises.

Common refrigeration components, and a brief description of the normal operating sounds they make, are listed below. **NOTE:** Your product may not contain all of the components listed.

- Compressor: The compressor makes a hum or pulsing sound that may be heard when it operates.
- Evaporator: Refrigerant flowing through an evaporator may sound like boiling liquid.
- Condenser Fan: Air moving through a condenser may be heard.
- Automatic Defrost/Drain Pan: Water may be heard dripping or running into the drain pan when the unit is in the defrost cycle.

Wine Stocking Recommendations

Specially designed wine racks allow for the proper horizontal storage of wine. The bottles are properly positioned so that the wine remains in contact with the cork to assure that the cork does not become dry.

Cascading Wine Racks

The U-Line Wine Captain drawers are equipped with a proprietary mechanism that allows the wine racks to automatically cascade outward as each drawer is opened. This feature provides bottle presentation upon opening, maximizes access to the bottles and enables easy identification of the bottles/labels.

- Open the drawers of the Wine Captain with a slow and steady motion. The interior racks in the drawers will cascade toward you.

NOTE: By design, if either drawer is abruptly opened, the cascading mechanism will disengage and the racks will NOT automatically cascade outward but will remain in the cabinet. However, because the racks slide manually, you can still easily access the wine.

- Close the drawer slowly, and the cascading racks will be pushed back into their retracted position.

NOTE: If the cascade mechanism disengages because of an abrupt opening, it will automatically re-engage as the drawer is closed, and operate normally the next time the drawer is opened.

Stock your unit as follows:

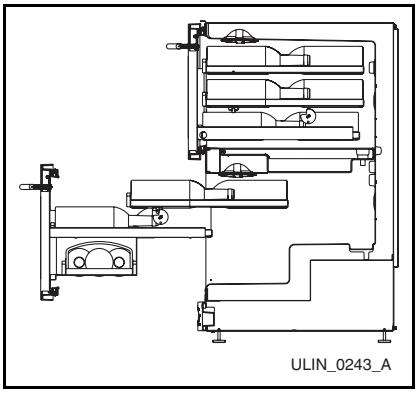

Figure 7

1. The bottom drawer should be stocked first. Open the drawer, and beginning at the back of the lowest rack work forward, staggering the bottles as shown **(Figure 7)**.
2. Stock the second rack in the same manner.
3. Close the drawer slowly.

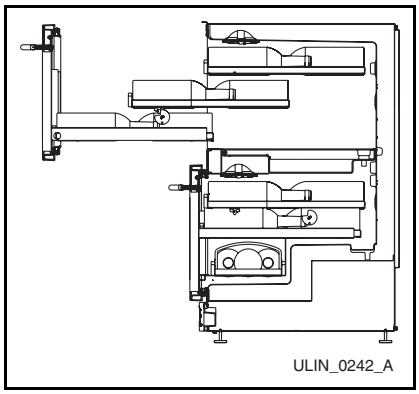

Figure 8

4. Repeat Steps 1 to 3 to stock the racks in the upper drawer **(Figure 8)**.

The cascade mechanisms can be easily removed if desired (See MAINTENANCE: DISABLING THE CASCADE FEATURE).

Wine Caddy

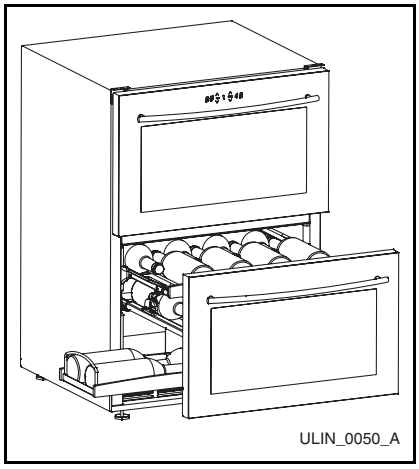

Figure 9

The bottom drawer includes a three bottle caddy **(Figure 9)** for elegant transportation and wine service.

To access and remove the bottle caddy:

1. Open the bottom drawer fully and grasp the caddy handle from either side.
2. While supporting the bottom of the caddy with one hand, slowly and gently pull it out from under the drawer.
3. Close the drawer completely.

To replace the bottle caddy:

1. Open the bottom drawer fully.
2. Support the bottom of the caddy with one hand while picking up the caddy. Gently slide the caddy into place under the drawer.
3. Ensure that the caddy is centered, and close the drawer completely.

Storage, Vacation, Moving

If the unit will not be used for an extended period, or otherwise stored, follow these steps completely:

⚠WARNING

Electrical Shock Hazard. Disconnect power before servicing. Before operating, replace all panels. Failure to do so may result in death or electrical shock.

1. Remove all consumable contents from the unit.
2. Disconnect the power cord from its outlet, and leave it disconnected until the unit is returned to service.
3. Clean and dry the interior of the cabinet (See CLEANING AND MAINTENANCE: GENERAL CLEANING).
4. During periods of non-use, the cabinet must remain open to prevent the formation of mold and mildew. Open drawer a minimum of 2" (5 cm) to provide the necessary ventilation.

Product Disposal

If the unit is being removed from service for disposal, check and obey all Federal, State and/or Local regulations regarding the disposal and recycling of refrigeration appliances, and follow these steps completely:

1. Remove all consumable contents from the unit.
2. Disconnect power to the unit and unplug the power cord from its outlet.

⚠DANGER

RISK OF CHILD ENTRAPEMENT. Before you throw away your old unit, remove the drawers.

6 Wine Guide

Wine Recommendations

To most, wine is a delicious mystery. We purchase it, uncork it, and savor its taste and beauty. But there is so much more to true wine appreciation. Many secrets are simply too good to keep bottled up. The U-Line Corporation is proud to present Spilling Wine Secrets online at www.U-Line.com/resources/wine_secrets. Take a moment to explore this section of our website to uncover wine myths, learn ideal storage conditions or ask our wine expert, Mr. Dave Barna, a specific question relating to wine. Mr. Barna will respond to your inquiry, and it may also be selected to appear on our Questions and Answers page.

Wine Selections Suggestions

Selecting the right wine for the right occasion can sometimes be a seemingly awkward or difficult task for the beginning wine enthusiast. We would therefore like to present you with a few suggestions which may provide a little more confidence and enjoyment when choosing and serving your wines.

When selecting wines, keep an open mind and do not be afraid to be adventurous. Do not view the subject of wine so seriously it discourages you from learning and discovering for fear of embarrassment if something is incorrect. Wine is best viewed as a hobby and enjoyed.

When assembling your collection, try not to become obsessed with “Vintages.” Although a chart can be a useful tool, generalizations about a specific year have led more than one collector to disappointment. In many instances an “Off Year” will provide a better value and more drinking enjoyment.

The primary guideline to the subject of wine is your own palate. Do not be afraid to make mistakes. Experiment, discover, but most of all, enjoy yourself and your new U-Line product.

Suggestions for Matching Food and Wine

Although there are no hard fast rules for matching wine to food, observe some guidelines. Delicate dishes should be accompanied by lighter more delicate wines. Full-flavored foods should be matched with fuller-bodied wines.

As a general rule, one should aim to ascend in flavor and quality of wines served.

Table 1

Serve a:	Before a:
DRY wine	SWEET wine
WHITE wine	RED wine
YOUNG wine	OLD wine
LIGHT-BODIED wine	FULL-BODIED wine

Any step back in quality will be noticed. If a fine wine is tasted prior to a lesser wine, many of the fine wine's subtle qualities may be missed.

Common Food and Wine Matches

Table 2

Foods	Wines
Fish, Shell Fish, Crab, Oysters	Dry White Wines, Light Sparkling or Extra Dry Champagne
Beef, Venison	Full-Bodied Red Wines
Pork, Veal, Lamb and Poultry	Light-Bodied Red Wines
Fruit	Sweet White and Sparkling Wines

Guide to Common Styles of Wine

Red Wines		
Full-Bodied Dry	California French Italian	Zinfandel, Cabernet Rhone, Chateauneuf-du-Pape Barbaresco, Barolo
Medium-Bodied Dry	California French	Pinot Noir Bordeaux, Burgundy
Light-Bodied Dry	French Italian	Beaujolais Chianti, Bardolino
White Wines		
Full-Bodied Dry	California French	Chardonnay Montrachet, Meursault Puligny-Montrachet
Medium-Bodied Dry	California French	Sauvignon-Blanc Pouilly-Fuisse, Sancerre, Vouvray, Graves
Light-Bodied Dry	French	Chablis, Muscadet, Pouilly-Fume
Full-Bodied, Very Sweet	Germany Frency Hungary	Beerenauslese Sauternes Tokay
Medium-Bodied, Semi-Sweet	California Germany	Gewurtztraminer Liebfraumilch
Light-Bodied Off Dry	Germany	Rhine, Mosel, Riesling

Common Tasting Terms

Terminology	Description
Acidity	A critical element of wine that is responsible for preserving the wines freshness. Excess acidity results in an overly tart and sour wine.
Balance	A desired trait where tannin, fruit and acidity are in total harmony. Wines with good balance tend to age gracefully.
Body	The weight and presence of wine in the mouth provided by the alcohol and tannin level. Full-bodied wines tend to have this strong concentration.
Bouquet	The blending of a wine's aroma within the bottle over a period of time, caused by volatile acidity.
Complex	A subjective term often used in tasting. A wine is said to be complex if it offers a variety of flavors and scents that continue to evolve as it develops.
Flabby	A wine that lacks structure, or is heavy to the taste, lacks acidity.
Full-Bodied	Wine high in alcohol and extract, generally speaking, fills the mouth, powerful.
Lean	Generally describes wines that are slim, lacking of generosity or thin.
Oaky	A desirable flavor imparted to wine if done in moderation. Most wines are aged in oak barrels one to three years, thereby receiving this toasty oak characteristic. However, if a weak wine is left in contact too long with an oak barrel it will tend to be overpowered with an oaky taste.
Tannin	Tannins are extracted from the grape skins and stems and are necessary for a well-balanced red wine. Tannins are easily identified in wine tasting as the drying sensation over the gums. Tannins generally fade as a wine ages.

7 Cleaning and Maintenance

General Cleaning

Exterior Cleaning (As Required)

Black Models:

- Surfaces may be cleaned with a mild detergent and warm water solution. Do not use solvent-based or abrasive cleaners. Use a soft sponge and rinse with clean water. Wipe with a soft, clean towel to prevent water spotting.

Stainless Steel Models:

- Stainless steel surfaces and components can discolor when exposed to chlorine gas, pool chemicals, salt water or cleaners with bleach.
- Keep your stainless steel unit looking new by cleaning with a good quality all-in-one stainless steel cleaner/ polish on a monthly basis. For best results use Claire® Stainless Steel Polish and Cleaner, which can be purchased from U-Line Corporation (P/N 173348). Comparable products are acceptable. Frequent cleaning will remove surface contamination that could lead to rust. Some installations may require cleaning on a weekly basis.
- **Do not clean with steel wool pads.**
- **Do not use cleaners that are not specifically intended for stainless steel on stainless steel surfaces (this includes glass, tile and counter cleaners).**
- If any surface discoloring or rusting appears, clean it quickly with Bon-Ami® or Barkeepers Friend Cleanser® and a non-abrasive cloth. Always clean in the direction of the grain. Always finish this process with Claire Stainless Steel Polish and Cleaner or comparable product to prevent further problems.
- **Using abrasive pads such as Scotchbrite™ will cause the graining in the stainless steel to become blurred.**
- Rust that is not cleaned up promptly can penetrate into the surface of the stainless steel and complete removal of the rust may not be possible.

Interior Cleaning (As Required)

- Disconnect power to the unit. Clean the interior and all removed components using a mild non-abrasive detergent and warm water solution applied with a soft sponge or non-abrasive cloth. Rinse the interior using a soft sponge and clean water.
- **Do not use any solvent-based or abrasive cleaners. These types of cleaners may transmit taste to the interior products and damage or discolor the interior.**

Maintenance

Proper maintenance of your U-Line product will ensure efficiency, top performance and long life. The maintenance intervals listed are based on normal conditions. You may want to shorten the intervals if you have pets or other special considerations.

Defrosting

Automatic (Cycle) Defrost Models
Automatic defrost models do not produce frost in normal operating conditions. However, a frost pattern may be noticed on the interior walls if the unit is repeatedly opened in a high heat or high humidity location. If this frost pattern does not clear within 24 hours, your unit will require manual defrosting.

⚠ WARNING

DO NOT use any type of electrical heating device, ice pick, knife or other sharp instrument to defrost; this could damage the inner lining or refrigeration system and void the warranty.

IMPORTANT

The drain pan was not designed to capture the water created when manually defrosting. To prevent water from overflowing the drain pan, place towels or other absorbent materials over the interior drain trough, under the evaporators (Figure 10, 1), before defrosting.

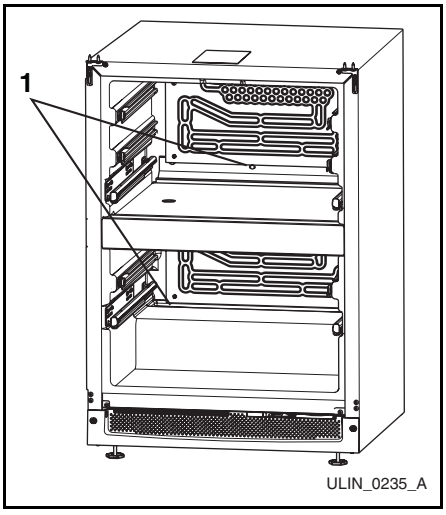

Figure 10

To defrost:

1. Turn unit off.
2. Remove all products from the interior and open the drawer(s) (2" (5 cm) minimum).
3. Allow the frost to completely melt naturally. Clean the interior and all removed components using a mild non-abrasive detergent and warm water solution applied with a soft sponge or non-abrasive cloth. **NOTE:** DO NOT use any solvent-based or abrasive cleaners. They will discolor or damage the interior.
4. Dampen a soft sponge or non-abrasive cloth in clean water and wipe down the cabinet interior and removed components to remove any detergent residue. Rinse the sponge or cloth in clean water and repeat as necessary until the cabinet and components are clean.
5. When the interior is dry, turn unit back on.

Condenser Cleaning

Interval - Every Three Months
To maintain operational efficiency, keep the front grille free of dust and lint and clean the condenser every three months. Depending on environmental conditions, more or less frequent cleaning may be necessary.

⚠WARNING

Disconnect electric power to the unit before cleaning the condenser.

To remove and replace the grille for access to the condenser fins, follow this procedure:

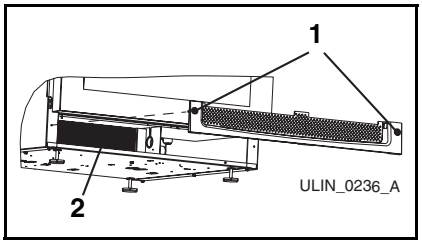

Figure 11

1. Disconnect electrical power to the unit.
2. Loosen two screws **(Figure 11, 1)** completely.

   NOTE: Screws are held in the grille by o-ring retainers, and will not come free of the grille.
3. Remove the grille.

⚠WARNING

DO NOT touch the condenser fins. The condenser fins are SHARP and can be easily damaged.

⚠CAUTION

DO NOT use any type of cleaner on the condenser unit.

4. Clean the condenser coil **(Figure 11, 2)** using a soft brush with a "combing" action or vacuum cleaner. Do not touch the condenser coil.
5. Position the grille to align the mounting screws with the holes in the cabinet.
6. Secure, but do not over-tighten both grille screws.
7. Reconnect power to the unit.

Leveling

NOTE: It is recommended that the unit is level.

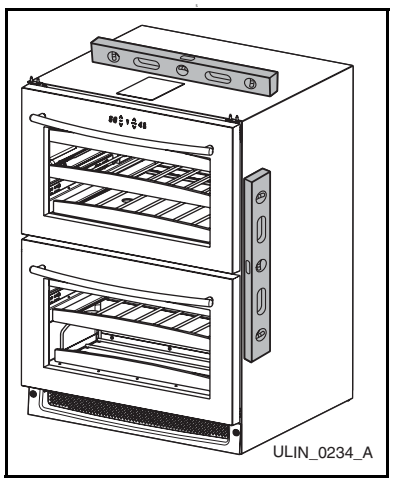

Figure 12

1. Use a level to check the levelness of the unit from front to back and from side to side. Place the level along top edge and side edge as shown **(Figure 12)**.

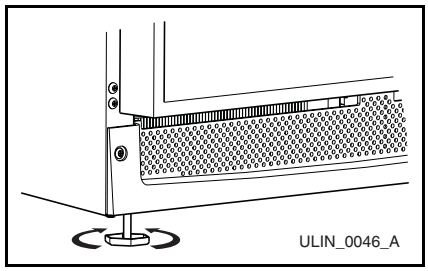

Figure 13

2. If the unit is not level, adjust the feet on the corners of the unit as necessary **(Figure 13)**.
3. Check the levelness after each adjustment and repeat the previous steps until the unit is level.

Light Bulb Replacement

To replace the light bulb in your U-Line unit:

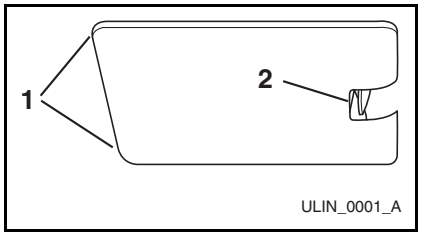

Figure 14

1. Grasp the edges of the light housing lens **(Figure 14, 1)** opposite the exposed tab and gently push the lens toward the tab **(Figure 14, 2)**.
2. Pull the edge of the lens down **(Figure 14, 1)** and swing it out of the light housing.

IMPORTANT

ALWAYS use a genuine U-Line replacement bulb (P/N 31317) in the light housing. Use of any other bulb within the housing will generate excessive heat, causing damage to the light housing and cabinet interior, and will compromise the precise temperature control of your unit.

3. Replace the bulb only with a genuine U-Line P/N 31317 replacement.
4. Replace the lens by first inserting the tab side back into the housing at a slight angle. While gently pushing the lens towards the tab end, push the free end up into the housing, and release when you will hear a snap/click.

Disabling the Cascade Feature

To disable the cascade components in the drawers:

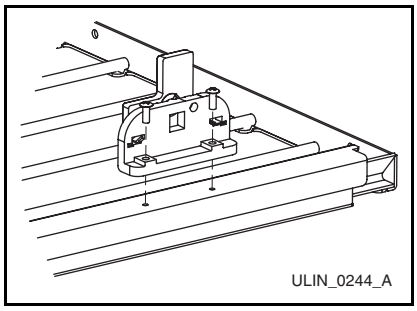

Figure 15

1. Open the drawer fully.
2. Push the upper rack back to the closed position.
3. Using a Phillips screwdriver, remove the two screws that attach the cascade assembly to the drawer slide.
4. Repeat Step 3 on other side of drawer to disable cascade completely. There are two of these assemblies on each drawer.
5. Repeat Steps 1-4 on other drawer.

NOTE: Retain these assemblies if you wish to activate your cascade action again.

Wine Rack Removal/Installation

To remove the wine racks:

1. Grasp the end of the wine rack, and gently slide it out until it stops.
2. Remove any bottles stored on the rack.

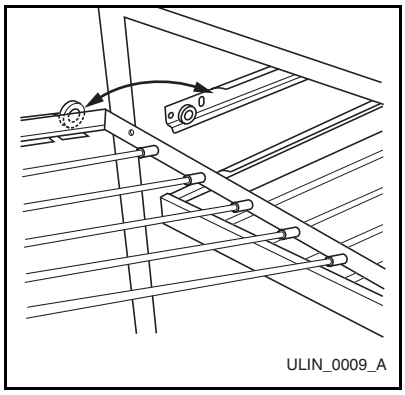

Figure 16

3. Raise the end of the rack to allow the rear rollers to clear the cabinet tracks **(Figure 16)**, and pull the rack from the cabinet.

IMPORTANT

Do not remove the two racks attached at the drawer slides.

To insert the wine racks:

1. Position the wine rack above the cabinet channels where the rack is to be inserted.
2. Slide the rack into the cabinet at an angle until the rack rollers engage the channel **(Figure 16)** on both sides.
3. Lower the free end of the rack, and slide into the cabinet completely.

Wood Trim Finishing

Interior components of your U-Line unit are equipped with a natural wood trim for appearance and durability. Although this wood trim has been coated with a clear sealer at the factory, it is recommended that the trim be stained (if desired), and receive a final finish coating prior to the unit going into full-time service.

⚠WARNING

To prevent permanent damage to the inner liner of your unit, the wood trim MUST be removed from the unit for staining and/or finishing. Allow stain/finish to dry thoroughly (at least 24 hours per coat) in accordance with the product manufacturer's instructions prior to reinstallation. Failure to do so may cause the inner liner of the unit to have a permanent odor, which is not covered by the warranty.

If staining the trim is desired, it must be done before the application of any type of final finish. Review the following staining/final finish and final finish-only guidelines when staining/ and or sealing the wood to ensure proper adhesion and durability of the finish.

Staining and final finish application:

1. Remove all screws securing wood trim to interior components, and remove the trim from the cabinet interior.

NOTE: Your model may contain an electronic display panel in the lowest level trim piece. After removing the trim screws, and gently pulling the trim from its location, a wiring harness connector will become visible. Unplug the connector, and remove the trim from the interior.

IMPORTANT

DO NOT use oil-based stains on wood trim. Vapors from oil-based stains will permanently penetrate the liner and will not dissipate over time.

2. Apply Minwax® Water-Based Wood Stain to wood with a synthetic bristle brush or a foam applicator. Allow stain to penetrate approximately three minutes. Before the stain is dry, take a stain dampened rag and remove any excess stain remaining. Wipe in the direction of the grain with medium pressure to achieve the desired stain color.
3. After two hours, repeat step 2. This will even out the color of the wood.
4. Allow stain to dry for a minimum of three hours before applying the final finish.
5. If desired, sand the wood with very fine sandpaper to smooth the surface after the staining process.
6. Remove all dust from the wood, and apply one coat of Minwax® Polycrylic® Protective Finish using a synthetic bristle brush to the wood. This finish should be applied in a thin coat following the direction of the grain. Apply the finish to the back and sides of the wood first, and allow it to dry for two hours. Apply the finish to the front side of the wood next, and allow it to dry for two hours. Sand with very fine 220 grit sandpaper. Apply two addition coats of the finish in the same manner, but do not sand the trim after the final third coat is applied.
7. Allow the final coat to dry for 24 hours before reinstalling the trim to the cabinet interior components.

Final finish-only application:

1. Remove all screws securing wood trim to interior components, and remove the trim.
2. Lightly scruff sand the wood trim with 280 or finer grit sandpaper.
3. Remove sanding dust with a clean, dry cloth.
4. The factory-applied seal is compatible with virtually all finishes. A low odor, water clean up, quick-drying finish such as Minwax® Polycrylic® Protective Finish is recommended (Minwax® Polycrylic® is an ultra fast-drying water-based finish). Apply a thin coat of a clear, protective finish, following the container label directions.
5. Lightly sand and reapply if desired.
6. Allow the final coat to dry for 24 hours before reinstalling the trim to the cabinet interior components.

8 Service

Before Calling for Service

If your U-Line product appears to be malfunctioning, read through the OPERATION section of this guide to ensure that the function of all controls are clearly understood. If the malfunction persists, the TROUBLESHOOTING GUIDE in this guide will assist you in quickly identifying common problems, and provide information on possible causes and remedies. Most often, this will resolve the problem without the need to call for service.

If Service is Required

If you do not understand a troubleshooting remedy, or your product needs service, contact U-Line Corporation directly. Contact information appears on the rear cover of this guide.

You will be asked for your product Model and Serial Numbers. This information should be recorded inside the front cover of this guide, following the products original purchase. It also appears on the Model and Serial number plate located on the upper right or rear wall of the interior of your product.

Replacement Parts

When you need replacement parts, always request that genuine U-Line replacements be used. U-Line products have been designed and engineered using components that work efficiently, and provide superior service life and performance. The use of aftermarket parts or components may affect the safety, operation, performance or durability of your product, and may also void its warranty.

Troubleshooting Guide

⚠ DANGER

ELECTROCUTION HAZARD
Never attempt to repair or perform maintenance on the unit until the main electrical power has been disconnected.

Troubleshooting - What to check when problems occur:

PROBLEM	POSSIBLE CAUSE	REMEDY
Unit does not operate and electronic display is blank.	No electrical supply	Plug unit in or check circuit breaker.
No interior light	Loose or burned out bulb	Tighten or replace bulb (See MAINTENANCE; LIGHT BULB REPLACEMENT).
Unit not cold enough. Check temperatures (See OPERATION for approximate temperatures).	Control set too warm	Set control to a cooler setting (See OPERATION). Allow 24 hours for temperature to stabilize.
	Airflow to front grille blocked	Airflow must not be obstructed to front grille (See OPERATION).
	Dirty condenser coils	Clean condenser (See MAINTENANCE; CONDENSER CLEANING).
	Door gasket not sealing properly	Door adjustment required (See MAINTENANCE; DOOR ALIGNMENT CHECK AND ADJUSTMENT).
	Item(s) interfering with drawer	Reposition or remove item(s).
	Inaccurate temperature reading	Properly check temperature (See OPERATION).
Unit is too cold. Check temperatures (See OPERATION for approximate temperatures)	Control set too cold	Set control to a warmer setting (See OPERATION). Allow 24 hours for temperature to stabilize.
The unit frosts up.	High ambient temperatures or humidity	Defrost unit manually (See MAINTENANCE; DEFROSTING).
Noise during operation	Certain sounds are normal.	Soft sounds from the fan and water/dropping sounds from the ice maker will be heard.
Drawer(s) can't close.	Item(s) interfering with drawer	Adjust items in drawer(s).
	Unit not level	Make sure unit is level (See LEVELING, page 14).

U-Line Corporation Limited Warranty

U-Line Corporation warrants each U-Line product to be free from defects in materials and workmanship for a period of one year from the date of purchase; and warrants the sealed system (consisting of the compressor, the condenser, the evaporator, the hot gas bypass valve, the dryer and the connecting tubing) in each U-Line product to be free from defects in materials and workmanship for a period of five years from the date of purchase. During the initial one-year warranty period for all U-Line products U-Line shall: (1) at U-Lines option, repair any product or replace any part of a product that breaches this warranty; and (2) for all Marine, RV and Domestic U-Line products sold and serviced in the United States (including Alaska and Hawaii) and Canada, U-Line shall cover the labor costs incurred in connection with the replacement of any defective part. During years two through five of the warranty period for the sealed system, U-Line shall: (1) repair or replace any part of the sealed system that breaches this warranty; and (2) for all Marine, RV and Domestic U-Line products sold and serviced in the United States (including Alaska and Hawaii) and Canada, U-Line shall cover the labor costs incurred in connection with the replacement of any defective part of the sealed system. All other charges, including transportation charges for replacements under this warranty and labor costs not specifically covered by this warranty, shall be borne by you. This warranty is extended only to the original purchaser of the U-Line product. The Registration Card included with the product should be promptly completed by you and mailed back to U-Line or you can register on-line at www.U-LineService.com.

The following are excluded from this limited warranty: installation charges; damages caused by disasters or acts of God, such as fire, floods, wind and lightening; damages incurred or resulting from shipping, improper installation, unauthorized modification, or misuse/abuse of the product; customer education calls; food loss/spoilage; door and water level adjustments (except during the first 90 days from the date of purchase); defrosting the product; adjusting the controls; door reversal; or cleaning the condenser.

If a product defect is discovered during the applicable warranty period, you must promptly notify either the dealer from whom you purchased the product or U-Line at P.O. Box 245040, Milwaukee, Wisconsin 53224 or at 414-354-0300. In no event shall such notification be received later than 30 days after the expiration of the applicable warranty period. U-Line may require that defective parts be returned, at your expense, to U-Lines factory in Milwaukee, Wisconsin, for inspection. Any action by you for breach of warranty must be commenced within one year after the expiration of the applicable warranty period.

This limited warranty is in lieu of any other warranty, express or implied, including, but not limited to any implied warranty of merchantability or fitness for a particular purpose; provided however, that to the extent required by law, implied warranties are included but do not extend beyond the duration of the express warranty first set forth above. U-Lines sole liability and your exclusive remedy under this warranty is set forth in the initial paragraph above. U-Line shall have no liability whatsoever for any incidental, consequential or special damages arising from the sale, use or installation of the product or from any other cause whatsoever, whether based on warranty (express or implied) or otherwise based on contract, tort or any other theory of liability.

Some states do not allow limitations on how long an implied warranty lasts or the exclusion or limitation of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

U-LINE
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Échelon Series

For more than four decades, U-Line has distinguished itself as the leader in built-in under-counter ice making, refrigeration and wine storage appliances.

An INSTALLATION MANUAL for your unit, providing complete installation information, is available for download at www.U-Line.com. Information for custom panel inserts per model, including panel size, and instructions are available by visiting www.U-Line.com.

When you need replacement parts, always request genuine U-Line replacements be used. Visit www.U-Line.com to locate a parts distributor in your area.

Échelon Series / Origins Series

U-Line Corporation, located in Milwaukee, WI, is a family operated manufacturer of built-in undercounter ice makers, Combo® ice maker/refrigerators, Wine Captain® wine storage units, refrigerators, refrigerated drawers and refrigerator/freezers.

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